



VINEYARDS & WINERY

J SIGNATURE TASTING FLIGHT

\$20 PER PERSON

COMPLIMENTARY FOR WINE CLUB MEMBER

One complimentary J Signature flight per every \$100 net wine purchase.

PINOT GRIS, ESTATE,

RUSSIAN RIVER VALLEY, 2017

“Our delicate and inviting Russian River Valley Estate Pinot Gris begins with aromas of lily, honeysuckle and white blossoms that blend with Anjou pear and the slightest touch of white pepper. The bright, deeply layered palate bursts with fruity notes of juicy nectarine, zesty grapefruit and ripe kiwi, finishing with floral hints of elderberry blossom. We suggest pairing this wine with achiote-marinated chicken with grapefruit-avocado salsa or seared scallops with a Meyer lemon-white wine pan sauce, drizzled over poached asparagus. For a cheese pairing, try this with chèvre and pumpkin seed brittle.”

CHARDONNAY, BOW TIE VINEYARD,

RUSSIAN RIVER VALLEY, 2015

“Our Bow Tie Vineyard Chardonnay offers a sensual expression of the Rued or Z clone. A descendant of Muscat, this Chardonnay clone offers aromas of orange peel and exotic spice. This silky, expansive Chardonnay offers aromas and flavors of juicy yellow peach, baked pear and mandarin, complemented by notes of toffee and Tahitian vanilla bean. These opulent flavors are perfectly paired with scallops with lemon beurre blanc, farro salad with avocado and citrus or triple-cream brie with orange marmalade.”

PINOT NOIR, STRATA,

RUSSIAN RIVER VALLEY, 2015

“Our STRATA Pinot Noir is named for the layers of soil found in geology, representing a key element that imparts a unique terroir in our wines.

Sourced from quality sites in the Russian River Valley, the fruit from each vineyard highlights site-specific personality that blends seamlessly to form one expressive Pinot Noir. Our STRATA Pinot Noir is terroir-driven with aromas of forest floor, cracked black pepper, and blackberry, while the complex, nuanced palate has fruit flavors of red plum, blueberry and fig that blend with notes of charred Portobello mushroom, cedar and spice. We suggest trying STRATA Pinot Noir with porcini mushroom risotto with charred radicchio and taleggio cheese, coffee-crust braised short ribs with celery root gratin or epaisse cheese with rye crostini.”

CUVÉE 20,

RUSSIAN RIVER VALLEY, NV

“Our J Cuvée 20 Brut opens with nuanced aromas of toasted almond, followed by notes of Braeburn apple, dried cranberry and ginger snap. A delicate dance of bubbles leads to a soft palate with flavors of lemon meringue pie, as the wine’s creaminess is whisked away by a lively finish. Pair this versatile sparkler with Dungeness crab cake or lobster roll, fresh popped white cheddar popcorn or goat cheese rolled with herbes d’provence.”

DEMI-SEC,

SONOMA COUNTY, NV

“The newest edition to our J Sparkling portfolio, the J Demi-Sec opens with opulent aromas of peach blossom, jasmine and macadamia nut, vibrant notes of honey-poached pear, Satsuma orange and ripe golden raspberry layered, lengthy finish. With a generous amount of sweetness, this wine shows the complexity to pair throughout the meal, from an appetizer of seared foie gras with a citrus gastrique, an entrée of caramelized scallops with vanilla verre blanc, to a dessert of walnut cake topped with peaches and vanilla caramel.”